FOR FARM AND GARDEN

Late Seed Wheat.

Wheat that is seeded late will seldom be attacked by the Hessian fly. One difficulty with wheat is the liability of being thrown out by frost in the spring, but when such is the case the cause may be due to lack of proper drainage. When a field has been properly tilled there will be but little liability of wheat being injured by alternate freezing and thawing.

Soil for Forcing Crops.

Soil for crops under glass is the same as that in the field. It is merely a part of the field which has been covered with glass, and its superior mechanical condition is owing to extremely high manuring, which with the decay of plant roots renders the texture very loose and light. Fresh land, however, may be used at once for greenhouse crops, and such soil is usually free from blights and disease germs for a year or two. The soil is manured and forked over before every crop.

Food for Horses.

Some horses will eat at all times and consume almost any quantity of food without appearing to improve in condition, although they may not be doing much work. Horses differ, and what is best for one may not give as good results with others. Good grooming is an important matter, but there is not as a rule sufficient variety in the food of horses. While oats will continue to be a standard food for horses, yet a small allowance of linseed meal and corn fodder will also be relished and give excellent results. Hay and fodder will prove superior to hay alone.

One Way to Keep Cabbages.

An excellent way to keep cabbages is to pull them up and put them close together, roots in the ground, and cover them, so as to protect them against rain, first placing salt hay or straw over the heads. By this plan the cabbages will keep until late in the spring, as the stalks will take root and throw out sprouts or greens, after the heads are gone. By burying the heads with the roots up the frost prevents their use, and when the frost leaves then the ground is damp and the heads rot. It will be found of advantage to use the stalks in the manner stated, if for no other purpose than to secure the early greens.

Poultry Houses.

There is no one point in poultry raising which requires more consideration than the house—especially that portion where the fowls stay during inclement weather. The roosting room need not be large, because the fowls will huddle together any way, and the small houses are not so hard to keep warm. The scratching shed should be both large and cheerful, so that the fowls will be contented to remain there and hustle all day. Clean straw or leaves should be kept on the floor and all grain should be raked into it. It is a very good plan to scatter the grain in the evening and if the weather will permit, leave open the small door, thus letting the fowls begin the work scratching as soon as it becomes sufficiently light.

In selecting grain do not forget that whole oats will give the best results. An occasional change will be relished, but the principal food should be oats. Unthreshed oats thrown into the scratching shed will furnish exercise for the fowls. Look over the houses carefully and see if the walls and roof are tight and see that the floors are kept clean.—Home and Farm.

Pick Out the Best.

A saving of dollars in the purchase of breeding stock is often false economy, as this often means a lower grade of stock. The higher priced birds are often the cheaper in the long run and are much the better investment. There are, of course, exceptions, but it usually pays to buy the best, if you are going to raise poultry for market or for eggs, for good layers are usually the descendants of good layers.

It will be noticed that even under very unfavorable circumstances a few hens in the flock will lay, while the others seem to live for no other purpose, apparently, than to eat.

The hens that lay the best should be placed by themselves during the breeding season, and made the foundation of the future flock. By forethought and persistently following this plan, the laying habit may be so fixed in a flock in a few generations as to almost double the egg yield.

One farmer built up his egg record from an average of 86 eggs per hen the first year to 179, then to 186, then 195, and his last year's record was 198. His method has been the simple one of picking out the earliest and best layers to breed from.—Poultry Review.

The Farm Repair Shop.

I often wonder how I got along without a repair shop. The building need not be extensive, but tight and warm. One end should be rigged up for blacksmithing. Build a hearth of stone and ordinary clay mortar, with a good sized flue, about nine bricks to the round. An opening should be left at the proper place for the admission of a five or six-inch stove pipe. Procure a blower or bellows, an anvil, a drill press, a vise, some dies and tops, one-fourth to five-eighths inch, for cutting thread, a hammer, tongs and two or three sizes of heading tools. Steel punches for hot iron are also necessary, but these can be made.

After some experience, many other tools can be made that come handy. Much of the equipment mentioned can often be gotten second-hand from machinists or blacksmiths. Collect all kinds of scrap iron, bolts, old horseshoes, etc., from about the farm. Much useful iron may often be gotten for a trifle at public sales. Old horseshoes welded together and worked out are very useful for making nails, rivets, links for chains, etc. I have been using for several years a heavy farm chain made entirely from old horse shoes. As to the actual work in this line, many valuable hints may be gotten from a good natured blacksmith. One may need instruction particularly on the working and tempering of steel. For a time the novice may be discouraged by his seeming awkwardness, but after he gets the set of his hammer and the hang of his tongs, some experience in welding, etc., there will be little repairing that need be taken away from the farm.

Put in the other end of the building a bench or table. Provide a crosscut handsaw, nine teeth to the inch, a square, a smoothing, a jack and a fore plane, a brace with at least seven bits differing in size one-eighth inch, three or four sizes of chisels, a drawing knife, miter square and a hand ax or bench hatchet. A supply of different sized nails and wood screws. This will equip the wood working end of the shop for all ordinary repairing. Many new implements can be made and ironed complete later. Now get or make a sewing or sadler's horse, procure some needles, wax and thread, harness rivets, etc. Put up a stove, fix up the harness and gather the plows, harrows and other implements that need repairs.—J. F. Thomas, in New England Homestead.

Secrets of the Dairy.

There are some secrets which are no secrets, and the experience of years has shown me that the art of butter making may be known and read of all faithful and persistent men. A few of the points that every one who aspires to good butter making must observe I believe to be as follows:

The man or woman who sets out to be a dairyman must love his work. Unless he does failure lies just before him.

There must be the essentials of a good cow in every individual of the dairy. No man can succeed with poor cows, any more than a carpenter can do his best with wornout, rusty and dull tools.

Good water and plenty of it must be available. Impure water has more to do with our failures than most of us are inclined to admit. Roily, stagnant or bacterial water never should be tolerated in the dairy. This applies to the source of supply in the pasture just as much as that used in washing the butter. We might better be to the expense of drilling a well and putting up a windmill than to attempt to get along in the dairy room without pure water.

Every man, woman and child who has anything to do with the work of butter making, from cow to package, should be cleanly and neat. Uncleanliness is the rock upon which thousands go down. It is possible to do something in a slovenly manner and yet succeed fairly well. This is not true of butter making. Every pail, can, churn, ladle, package, cloth and worker must be scrupulously free from anything which will impart a taint to the finished product.

The hands especially must be clean. It does not seem as if it should be necessary to speak of this, and yet it is not a week ago that I saw a man who would resent it quickly if I told him he was not neat sit down to his cow, milk on his hands, and wet the teats of a fine Jersey before he began to take her mess into the pail.

We look to the Danish people for our pattern of cleanliness, and well we may, for if there be any secret with them it is the secret of neatness. Climate, pasturage, water, care, all pass for nothing without cleanliness.

Finally, the care given the cow largely determines the quality of the butter made. Good food, cleanly quarters, kindness, freedom from all that might give the cow discomfort, these all enter in to bring about success or failure in butter making.

Many other things have a bearing on the art of butter making. They may be said to be adjuncts and not absolute essentials. The principles involved are not many, but they are invaluable. They must be taken into account by all who would win in the beautiful science of good butter making.—E. L. Vincent, in American Cultivator.

Storing Celery for Winter.

When cold weather comes celery should be removed to the cellar. In case there is not room in the cellar let a space be cleared and leveled in the garden and boards set up about it. The space between the boards should be subdivided by other boards set two feet apart. The bunches should then be taken up with a spade, roots and all, and all the dirt allowed to remain that will cling to the roots. Set the plants close together in the space until they fill it completely and snugly, then cover with boards and over that throw a pile of straw. Water occasionally, but not by sprinkling over the tops of the celery, as this will cause it to rot. Use a tin spout or iron pipe an inch in diameter. Set the lower end of the pipe among the roots, place a funnel into the other end and then pour the water into it. This gives abundant moisture to the roots and the tops are kept dry. When boxes of celery are exposed in the market for sale it may be kept fresh and moist by laying wet gunny sack on the box. The plants absorb the water from the wet cloth and yet do not become wet enough to cause it to rot. It seems that very few dealers and grocers know of this simple plan to keep their celery attractive and crisp.

If the celery is taken into the cellar, build an inclosure as described for outdoors, deposit a layer of rich dirt within, set the plants out just as if they were outdoors and water occasionally as described above. Celery put away in this manner will last all winter and grow continually. It will be white and tender until late in spring, and even until early summer, and the last will be found to be sweet and crisp. A good plan in using celery for home consumption is to break off a single stalk at a time. Thus the heart remains alive and new shoots will constantly appear through the winter. A space two yards square will be sufficient to supply a family with celery all winter if this plan is followed and care is used to prepare the plant for continued growth. These outshoots are the daintiest and crispest sort imaginable and they will grow with remarkable rapidity.

In growing celery I have found it profitable to mulch between the rows with coarse barnyard manure. This is not so much for the purpose of securing the fertilizing material as to between the rows to prevent the escape of moisture. Try this method of mulching your celery rows, and do not be afraid of getting the manure too thick. Do not let it come in contact with the celery, but pack it in compactly all over the space between the rows.

Celery set out as late as the middle of August will grow to maturity before freezing weather. Frost does not injure celery, indeed it seems to enliven it and cause it to grow faster than before. It is suggested that unless the plants are unusually stocky when they are set out, they should be pinched off just above the heart. The leaves only should be taken off the young plants. This serves to concentrate the vigor of the plant to the roots and heart as well as causing the bunch to grow broader and thicker. Scores of gardeners have made fortunes cultivating celery for city markets, but meanous involved in producing it on so large a scale have to do with special machinery and appliances provided for the purpose.—Thomas Alphram, in American Agriculturist.

Ninety-three percent of the heat of all the coal dug in all the world is wasted; but only 50 percent of the heat of oil.

Of General Interest.

The Chicago dry goods stores are complaining of a shortage of young women attendants on account of the large demand there for marriageable damsels.

During the congressional recess oil was discovered on land belonging to Senator Clark of Wyoming, and now there is said to be another millionaire in "the upper house" of the national legislature.

Amos Rusie, who stopped making baskets at $12 per week to become a professional baseball pitcher at $150 a week during the season, is now earning $1.50 a day by digging trenches for waterworks in Muncie, Ind.

Professor Schaffer, an eminent German surgeon, complains that the lance is a harmless weapon. It pierces a man without doing him any vital injury, and the humane professor suggests that the lancehead be enlarged so as to make it more murderous.

Port Chester, N. Y., is without a receiver of taxes, and there is no present likelihood of anyone accepting the place. Six receivers have died since the office was established, most of them expiring suddenly, and every body is of the opinion that the position is "hoodooed."

The Prince of Wales and his brother, the duke of Connaught; the duke of Fife, the marquis of Lorne and a lot of other titled people, are stockholders in the Great Northern Railway company. They were induced to invest by Lord Strathbone, the Canadian railroad magnate.

Something Sharp Needed.

A young married woman who began housekeeping a short time ago went into a hardware store in a Maine town and asked for a biscuit cutter.

The proprietor, one of her friends, selected a small ax, and with a sober face presented the same to her.

Without smiling the young lady took the ax, put it over her shoulder and marched out of the store and to her home with it.

And now the young hardware merchant is in doubt as to its being much of a joke on the young lady.—Boston Journal.

Nice Little Boy.

Boston Transcript: Mother—You nice little boy! In dividing that apple you kept the half with a wormhole for yourself and let sister have the other half.

Johnny—Yes; I s'pected the worm had bored through to t'other side.

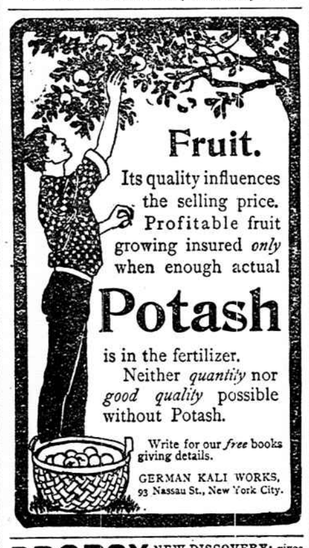
Her Observation.

"Don't the nights get longer pretty soon?" said the young man with vacant eyes.

"I don't know," answered Miss Cayenne, "they have seemed longer since you began calling."—Washington Star.

This would be a better world if all persons took their own advice.

Belfast is Ireland's richest and most populous city.



HOUSEHOLD HINTS

A Dainty Decoration.

A dainty decoration for the dining table is a mass of bright nasturtiums, with their peculiar foliage. They are especially beautiful when heaped in a Venetian glass of graceful shape and allowed to tumble over its wide rim in winning carelessness. A number of the odd circular leaves should accompany the flowers and droop over the glass.

How to Keep Eggs Fresh.

One good housekeeper told me she always had perfectly fresh eggs when eggs were not always fresh, and this is the way she did it: When they were cheap and fresh she dipped them for an instant in hot, thin, gum-arabic water, draining them in a wire plate drainer, and then packed them away in the lark.—Mrs. Larned, in the Woman's Home Companion.

Colors in Furnishings.

In the furnishing of the house, or in the arrangement of a single room, many housewives do not give the attention they should to color effects.

It has ben prover that color and its combinations may affect the mind in almost any manner desired. For example, red gives the sense of warmth, and is exciting even to animals.

On the other hand, blue is cold and quieting; it produces also the effect of distance; it deepens a recess and makes the ceiling on which it is placed appear higher. Blue subdues all colors allied to yellow, orange, white and red by absorbing their light. Its strongest contrast is white.

Yellow conveys the feeling of light and appears to advance toward the eye. It will lessen the height of a room or exaggerate the prominence of a molding or other objects on which it is placed. It is the most intense of all colors.

Blended with semi-neutrals, yellow imparts to them a radiance not their own. It gives a particularly pleasing definiteness and brilliancy to the compound colors, such as buff, chestnut, hazel, dun, auburn, fawn, etc.

Green is in itself rather a dull color, and the effect of a large proportion of emeralds or bluish green in a combination is apt to be harsh.

Red is the only color which remains stationary.

The Art of Seasoning.

The cook who has mastered the subject of seasonings is qualified to rank as an expert. Poorly seasoned food ruins the meal, and in the long run ruins the digestion. Over-seasoning is the rule rather than the exception, and often the most delicate of food materials are so overwhelmed by heavy seasoning as to lose their individual flavors. The reason salt, pepper and spices are added to certain dishes is that the salt, the pepper or the spices may serve the purpose of bringing out the flavors of the food, not that of giving the taste of the seasoning to it. When salt is put into the water in which vegetables are boiled it is with the idea that the vegetable tissues will break down less quickly in salt water than in fresh and that the flavor is not therefore so likely to pass in steam. But the general thought in using salt is that it is able to bring out the flavoring of the food. Next to salt, sugar deserves to rank as an agent for developing flavors, and like salt its too plentiful use may completely disguise the real charm of delicate foods. In no department of cooking should the mixtures of seasonings and their proper use be so carefully studied as in salad making. When properly blended and judiciously used, the seasonings are the making of the salad, while a predominance of some heavy seasoning may spoil the salad and cast a gloom over the dinner. Not only should seasonings always be selected with an eye to the food they are to improve, but also with a thought of their effect upon one another; they should be in harmony or they should be the complement of each other. The order in which they enter the dish is also important. For instance, in the single case of combining oil, vinegar, pepper and salt for salad, the salt should always dissolve in the oil rather than in the vinegar, since that will mean its more even distribution over the contents of the salad bowl. The vinegar should be added last of all, in order that the amount of vinegar over and above what is needed in seasoning will sink to the bottom of the bowl.—New York Sun.

HOUSEHOLD RECIPES

Celery Leaf—Cook two tablespoons each of flour and butter; thicken with a cup of milk; add teaspoon of salt and saltspoon of pepper, two cups of cooked celery, cut in small bits, three well beaten eggs. Cook in dish of hot water for 30 minutes. When firm turn out on platter and serve with any preferred sauce.

Penny Tarts—Make a filling of one cupful of raisins chopped fine, the juice and rind of a lemon, one large cracker rolled fine, or the same amount of bread crumbs, one cupful of sugar, one tablespoonful of melted butter and one egg. Make the usual pie paste and cut it into pieces three or four inches square. Put a tablespoonful of this mixture in the centre, pinch the edges together and bake about 20 minutes in a moderately hot oven.

Eggplant Souffle—Peel an eggplant and boil it until you can pierce it with a silver fork; then drain and chop it very fine, using always a silver knife in handling it. Add to this pulp a scant teaspoonful of salt, a saltspoonful of pepper, a tablespoonful of melted butter, a teaspoonful of mushroom catsup or sauce, a cupful of fine bread crumbs and the beaten yolks of three eggs, reserving the frothed white to fold in the batter at the last. Bake in either a large dish or individual souffle dishes.

Kenilworth Ranch Dumplings—Take a quart of flour, one cup of good sweet lard and half cup of butter; rub this into the flour after it is sifted with one teaspoonful of baking powder; add enough milk to make a soft dough. This is rolled out quickly into a sheet an inch thick and then cut in squares. Into each square is laid a half apple, peeled and cored and the crust tucked around it. Have ready in a dripping pan a syrup made of one cupful of sugar to one of water; lay the dumplings in, bake in quick oven 30 to 40 minutes. Serve with an old-fashioned molasses sauce.

SOME AGED ANIMALS.

Those Who Have an Easy Life Live a Long Time.

In the vicinity of Paris a home for old domestic animals was established some time ago, and among the present inmates, are a mule seventy-two years old, a cow thirty-six and a pig twenty-five years old.

It is claimed that domestic animals which lead an easy life are likely to live far beyond the average age if properly cared for. Many birds certainly attain an extraordinary age. Eagles, ravens and parrots, frequently live a hundred years, and pelicans probably live as long, for it is recorded that one of these birds was placed in the Amsterdam zoological garden some time before 1792 and was still there in 1870. This pelican, too, was at least four or five years old when it was placed in the garden.

Eels are also long lived. Professor Buchner tells of one which was kept for twenty-six years in a pond at Thiengen, in which it was placed at the age of eight years. It attained a length of nearly five feet and its favorite haunt was in the current that flowed into the pond. All authorities agree that domestic animals which are obliged to do a good deal of work do not live so long as those which lead a placid life.

Had Been There Herself.

"Seems to me that the rising generation is rising pretty fast," said the bachelor, who expects soon to become a benedict, after his friends had given him up as hopeless. "I was out walking with my intended the other day, and her small niece, a girl not over seven years of age, accompanied us Naturally, the conversation, owing to the near approach of our wedding day, took a turn that was interesting to two of us, but not to the third.

"Finally I turned to the young lady who is soon to be my bride and said with a smile:

"'I suppose all this talk is over the little one's head?'

"Before she could reply the nose of the 'little one' went up several degrees and she answered, icily, her words falling like so many hailstones on a tin roof:

"'Oh, don't mind me! I know what it is! I've been in love myself!'

"It was several minutes before I succeeded in catching my breath."—Detroit Free Press.

Listen to Papa.

There is a man who fancies he is the head of the house. This particular man has several small children, and it pleases him to discourse a great deal on the training of the young.

A few days ago he had friends visiting him. His two little sons began to play about noisily. It is one of his theories that children should obey implicitly, and he wanted his friends to see how he carried it out in the training of his own family.

"Johnny," he said, sternly, "stop that noise instantly."

Johnny looked up in surprise, then grinned a little.

"Oh, Freddy," he said to his brother, as they went on with the noisy romp, "just listen to papa trying to talk like mamma."—Tit Bits.

A friend in need is a friend—who usually wants to borrow a fiver.

Grade crossings in Europe are unknown. Most things grow smaller as they are contracted except debts.

The cost of painting the Tower Bridge, London, is $25,000.

Australia has more than 1000 newspapers.

It may sound funny, but the load makes the cargo before the train starts.

A $100,000 Fiddling Tour.

Jan Kubelik, of Bohemia, aged 22, has just arrived in this country with his fiddle. He is under contract to fiddle for American and Mexican audiences one hundred nights for $1,000 a night.

This breaks all records of "paying the fiddler." Paganini, greatest of all violinists, never dreamed of earning $100,000 in one season. That it is possible for an American manager to make such a contract today, with the probability of clearing a large profit on it, is a symptomatic twentieth-century fact.

When a man is dropped for non-payment of dues he is generally broke.

The feminine surplus in Massachusetts is 70,398.

There are three telephone circuits between New York City and Atlanta.

It takes a wise man to get others financially interested in a fool scheme.

The man who knows the least shows it the most.

The Beet Sugar Industry.

A most important article giving Messrs. Oxnard's and Cutting's views on the beet sugar industry in this country appeared on the editorial page of the New York Evening Post of December 12 last, and as every householdin the land is interested in sugar the article will be of universal interest.

THE BEET SUGAR INDUSTRY.

The Evening Post bids the heartiest welcome to every American industry that can stand on its own bottom and make its way without leaning on the poor rates. Among these self-supporting industries we are glad to know, is the production of beet sugar. At all events, it was such two years ago. We publish elsewhere a letter written in 1899, and signed by Mr. Oxnard Mr. Cutting, the chiefs of this industry on the eastern side of the Rocky Mountains, showing that this was the happy condition of the trade at that time. If parties masquerading as beet sugar producers are besieging the President and Congress at this moment, and pretending that they will be ruined if Cuban sugar is admitted for six months at half the present rates of duty their false pretences ought to be exposed.

The letter of Messrs. Oxnard and Cutting was probably written for the purpose of inducing the farmers of the Mississippi Valley to go more largely into the cultivation of beets for the sugar factories. This was a laudable motive for telling the truth and showing the large profits which awaited both the beet grower and the manufacturer if the industry were perseveringly and intelligently prosecuted. To this end it was pointed out that farmers could clear $65 per acre by cultivating beets, and might even make $100. But in order to assure the cultivator that he would not be exposed to reverses by possible changes in the tariff, they proceeded to show that the industry stood in no need of protection.

The beet sugar industry, these gentlemen say, "stands on as firm a basis as any business in the country." They point out the fact—a very important one—that their product comes out as a finished article, refined and granulated. It is not, like cane sugar grown in the West India Islands, a black and offensive paste, which must be carried in wagons to the seaboard and thence by ships to the United States, where, after another handling, it is put through a costly refinery, and then shipped by rail to the consumer, who may possibly be in Nebraska, alongside a sugar factory, which turns out the refined and granulated article at one fell swoop. Indeed, the advantages of the producer of beet sugar for supplying the domestic consumption are very great. We have no doubt that Messrs. Oxnard and Cutting are within bounds when they say that "sugar can be produced here cheaper than it can be in Europe." The reasons for this are that—

"The sugar industry is, after all, merely an agricultural one. We can undersell Europe in all other crops, and sugar is no exception."

It follows as naturally as the making of flour from wheat. If we can produce wheat cheaper than Europe, then naturally we can produce flour cheaper, as we do.

But the writers of the letter do not depend upon a-priori reasoning to prove that they can make sugar at a profit without tariff protection. They point to the fact that under the McKinley tariff of 1890, when sugar was free of duty, the price of the article was four cents per pound. Yet a net profit of $3 per ton was made by the beet sugar factories under those conditions, not counting any bounty or the home production of sugar. They boast that they made this profit while working under absolute free trade, and they have a right to be proud of this result of their skill and industry. Many beet sugar factories had been started in bygone years, back in the sixties and seventies of the nineteenth century, and had failed, because the projectors did not understand the business. Since then great progress has been made, both here and abroad, in the cultivation and manipulation of the beet. What was impossible by years ago is now entirely feasible industry is already on a solid and during basis. There are factories in the United States, these gentlemen tell us in their letter, capable of using 350,000 tons of beets per annum at a profit of $3 per ton, and this would make a profit of $1,050,000 as the income to be earned under absolute free trade.

It must be plain to readers of this letter, signed by the captains of the beet sugar industry, that the people in Washington who are declaiming against the temporary measure which the President of the United States urges for the relief of the Cuban people, are either grossly ignorant of the subject, or are practising gross deception. The tenable ground for them is to say: "Other people are having protection that they do not need, and therefore we ought to have more than we need." This would be consistent with the letter of Messrs. Oxnard and Cutting, but nothing else is so.